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Dockets Management Branch (HFA-305) Food and Drug Administration 5630 Fishers Lane Room 1061 Rockville, MD 20852

REF: Docket #98N-1038, Irradiation in the production and handling of food

To Whom It May Concern:

I'm writing to urge you not to remove current labeling requirements for irradiated food. Proposed alternatives to use terms such as "cold pasteurization" or "electronic pasteurization" are little more than a misleading use of words to confound consumers about the nature of the food they are purchasing. It has been well documented that irradiation not only destroys vitamins and enzymes in foods, but camouflages spoilage. The current labeling requirements provide consumers with a clear choice about the nutritional content of their foods and should not be discarded. I strongly urge you not to doctor the language to confuse consumers into purchasing depleted meat and produce. If some consumers want to eat cosmetically enhanced foods, that's their choice. Please don't subject us all to this second-rate standard. Let's not take the bad science of "food irradiation" and compound it with poor labeling and even worse government. Continue to allow consumers a clear choice.

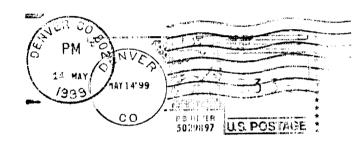
Sincerely,

Nancy E. Zorensky

98N-1038

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